

THE COMMONWEALTH OF MASSACHUSETTS CITY/TOWN of Lynnfeld

Transfer Process Taigles	7.1 02.1 0.101
FOOD ESTABLISHMENT INSPECTION REPO	
Name Address 5 Knoll Road Telephone 181-334. 7206 Owner McCarthy Flynnfeld Noliz Schools Person in Charge (PIC) Andrea Di Stefats Cert YN Inspector Mother Mother	Data
Each violation checked requires an explanation on the narra which will be a supported by the following the narra which will be a supported by the Board of Health.	Non-compliance with: isk Factors (Red Items) □ Anti-Choking 590.009 (E)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prevention of Contamination from Hands Buttue Calli
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS 14. Approved Food or Color Additives
□ 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE □ 4. Food and Water from Approved Source	15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans 	☐ 16. Cooking Temperatures☐ 17. Reheating☐ 18. Cooling☐ 19. Hot and Cold Holding
PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	☐ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) ☐ 21. Food and Food Preparation for HSP
11. Good Hygienic Practices	CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisories
Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. CORRECT BY:
Inspector's Signature: Print:	Must mek

Reorders: Astro Data (603) 652-9161 Rev. 02/2012

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Establishment Name: HACKICK-MY SCHOOL

 $\widetilde{\mathfrak{D}}$ Date:

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Item Code No. Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	OF CORRECTION Date
		PLEASE PRINT CLEARLY	Verified
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		ب	Street OK
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		MILLCHST - 400F OIL BAY Check dad	18-04 July 18-18-18-18-18-18-18-18-18-18-18-18-18-1
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		or are stry costi, attalless 14	11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
		150	70
		Tan cho	
Discussion With	Discussion With Person in Charge:	Staffer Clares + hair restaint - ole	Corrective Action Required:
		7	Voluntary Compliance D Employee Restriction /
			Exclusion Re-inspection Scheduled Emergency Suspension
Inspector's Signature:	lre:	Print:	
PIC's Signature.			I
r IC a cignature.		Print:	Voluntary Disposal 🔲 Other:





CITY/TOWN of Lynn Seld

Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	RT	Phone: 7	51-334-9486
Name Huckleberry School	Date: 3/28/19 Risk	Type of Operation(s) X Food Service Retail	Type of Inspection Routine Re-inspection
Address 5 Knoll Rd	Level	Residential Kitchen	Previous Inspection
Telephone 781- 334-7206		│	Date:
Owner James McCartny & Lynnfeld Public Schools	HACCP Y/N	Caterer	☐ Suspect Illness
Person in Charge (PICY NORSA) (STEFANO Cent YIN	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector DEBORAL ROSATI MS, RS	In: 10 Am	Permit No. 0063	Other
Each violation checked requires an explanation on the narra FSM: Andrew Di Stefano to 2020 Violations Related to Foodborne Illness Interventions and R	ative page(s) a	and a citation of specific Non-comp. ded Items)	<i>liance with:</i> king 590.009 (E)
Violations marked may pose an imminent health hazard and required to the Daniel of Health	uire immediate	□ Allergen	590.009 (F) Awareness 590.009 (G)
action as determined by the Board of Health. AAwarehess: Poster Menu _	Cost	MAY 2018 Local Lav	N
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands
1. PIC Assigned / Knowledgeable / Duties	🗌 13. Handv	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
Reporting of Diseases by Food Employee and PIC	14. Appro	ved Food or Color Additives	i
3. Personnel with Infections Restricted / Excluded	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPER	RATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source	🛚 16. Cookir	ng Temperatures	
5. Receiving / Condition	☐ 17. Rehea	ating	
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coolin	- P	
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Inspector's Signature: Print:	DEBORA	HI KOSATT	1 2
PIC's Signature: Print: /	1100-10	Clabo	Page of Pages

bile Health
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TOWN OR CITY OF

SCHOOL

Establishment Name: HUCKLEBERRY

Date: 3 /2

Page: 2_ of 2

No.	Code	C – Critical Item R – Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	IF CORRECTION		Date Verified
		N875	SERV SAFE - ANDREAD DISTERAND,	BACBACA COLIMS		
		NOTE-	NACHOS FOR LUNCH			
			WALL GEEF (102°F.,	RICE+BEANS 145	45°F	
		,	- OHEESE SAINE, PLACEN IN IL	IN The World To Hour)
			S TO OVER S	C TO TOP OC	GOICE CY.	3/28
				1900F		
			DIACED IN OVEN TO RE-HEAT	1547 AZECOMINENIA	INS NIN	1/2
			PRMOMETER	1	Per	2
			TO WORK DISPLAY TEMP	EMPERATURE.		
				7	- 153°F	
		7000	- L PAULSEN OPRICHAT	OFICICEN 35°F.		
			111/t cooler 350F 11/h	TOC 5241367		
		NOTES	DUMPSTER AREA - OLEAN			
			1000	6102		
			NS UMSH HEALT	1000 150°F	11,	
			RINSE 1830F PLATE TEMP	2 1740F.		
Disc	ussion With	Discussion With Person in Charge:		Correctivé Action Required:	No	Yes
				Voluntary Compliance	Employee Restriction / Exclusion	/uo
	-			Re-inspection Scheduled	Emergency Suspension	nsion
Inspector	ector's Signature:	7	DEBORAL ROSAN	Embargo 🗅 Er	Emergency Closure	Ø)
PIC	PIC's Signature:	D. Stan -	Print: DiStelans Annok-A	Voluntary Disposal	Other:	

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



CITY/TOWN of Lynn fold Board of Health FOOD ESTABLISHMENT INSPECTION REPORT Phone: Name Type of Operation(s) Type of Inspection
Routine Food Service **Address** Retail Re-Inspection Residential Kitchen Previous Inspection Level Telephone Mobile Date: ☐ Pre-operation Temporary HACCP Y/N Caterer Suspect Illness Cert (Y)N ☐ Bed & Breakfast ☐ General Complaint Person in Charge (PIC) Time Permit No. 0 In: 10:45 ar HACCP 0036 Inspector ☐ Other Out: 11 115 Each violation checked requires an explanation on the parrative page(s) and a citation of specific provision(s) violated. condallersies Cert 1'osta meny. Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) ☐ Anti-Choking 590.009 (E) ☐ Tobacco 590.009 (F) Violations marked may pose an imminent health hazard and require immediate corrective ☐ Allergen Awareness 590.009 (G) action as determined by the Board of Health. ☐ Local Law relige on School nurse ☐ 12. Prevention of Contamination from Hands but pic has **FOOD PROTECTION MANAGEMENT** ☐ 1. PIC Assigned / Knowledgeable / Duties had oraining 13. Handwash Facilities **EMPLOYEE HEALTH PROTECTION FROM CHEMICALS** 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives ☐ 3. Personnel with Infections Restricted / Excluded 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures ☐ 5. Receiving / Condition ☐ 17. Reheating ☐ 6. Tags / Records / Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures / HACCP Plans ☐ 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control 8. Separation / Segregation / Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ☐ 10. Proper Adequate Handwashing **CONSUMER ADVISORY** ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue Items) **Number of Violated Provisions Related** Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590,006) establishment operations. If aggrieved by this order, you 27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590.008) and submitted to the Board of Health at the above address 29. Special Requirements (590.009) within 10 days of receipt of this order. 30. Other **CORRECT BY:** Inspector's Signature: Print: PIC's Signature: Print:



Kristln Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

To: Anthony Fratoni <a fratoni@town.lynnfield.ma.us>

Cc: John Tomasz <i tomasz@town.lynnfield.ma.us>, "McCarthy, James" <mccarthyjam@lynnfield.k12.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

HI Tony

The dumpster lid at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lid is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you, Kristin Kristin Esposito McRae, RS Director Town of Lynnfield Board of Health 55 Summer Street Lynnfield, MA 01940 781-334-9481 Direct Line 781-334-9489 Fascimile

Dumpsters

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CITY/TOWN of Lynnfeld

___ Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	RT	Phone:	81-334-948
Name Lynnfield High School	Date 4/1/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 275 ESSEX St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-334-7215		Mobile	Date:
Owner TIMECA Any Colympacid Mobiler Sh	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC)	Time 15	Bed & Breakfast	General Complaint
MANIA CORCIES	In: //)' AM	Permit No. 0067	☐ HACCP☐ Other
Each violation checked requires an explanation on the narra	out: ' ative nage(s) a	2007	c provision(s) violated
FSM: Flavia lorres + Cuthy Bha	tive	Non-comp	liance with:
Violations Related to Foodborne Illness Interventions and R	isk Factors (R	F-1	king 590.009 (E) 590.009 (F)
Violations marked may pose an imminent health hazard and requestion as determined by the Board of Health.		Allergen	Awareness 590.009 (G)
A Aware ness: I menu fust-	Voest	TORKE Local Law	N
FOOD PROTECTION MANAGEMENT	☐ 12 Prever	ntion of Contamination from	Hands
1. PIC Assigned / Knowledgeable / Duties		vash Facilities	
EMPLOYEE HEALTH		FROM CHEMICALS	
□ 2. Reporting of Diseases by Food Employee and PIC		ved Food or Color Additives	
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic (
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source		ng Temperatures	my ridual dodo i oodo,
5. Receiving / Condition	☐ 17. Rehea	-	
☐ 6. Tags / Records / Accuracy of Ingredient Statements	17. Renea	_	
7. Conformance with Approved Procedures / HACCP Plans			
PROTECTION FROM CONTAMINATION	_	nd Cold Holding	
8. Separation / Segregation / Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	-	ITS FOR HIGHLY SUSCEPTIB	, ,
☐ 10. Proper Adequate Handwashing	∐ 21. F000	and Food Preparation for H	5 F
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27. Physical Facility (FC-6)(590.007)		ent operations. If aggrieve t to a hearing. Your reque	
28. Poisonous or Toxic Materials (FC-7)(590.008)		ted to the Board of Health	
29. Special Requirements (590.009)		ays of receipt of this orde	r.
30. Other	CORRECT	<u>DI.</u>	
Inspector's Signature: Opening Books Print:	DEPOR	PAH KOSATI	
PIC's Signature: [] Print:	E CIAL	a strucke.	Page 1 of 2 Pages

PIC's Signature:

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TOWN OR CITY OF CONTROL EN

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617
1/4
Date:
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S400
HIGH
-YANFIELD
Establishment Name:

Item No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION		Date Verified
		NOTE	TOWN COOKED CHICKEN BREAST IN	CONTAINER	
			AND USED FOR SALADS	MARY WAR	
			IN CONSTRUCTOR PRIOR TO L	202	
		NOTE	EN TENDERS COOKED T		
			WALK-IN COOLER 350F FREEZER 10	200 ppm	
5	4-501.11		TEST WHEN DEEDERS MANNER	FOOPPM -	7
			a foo ppm.		
		NOTE	- DISHMACHINE WASH 1600 F. RINSE 1840 F.	FLATE 1640E	<u> </u>
			EXMAUST HOOD CLEANING 4/30/18		
Disc	ussion With	Discussion With Person in Charge:	ge: (CORRECTION MADE XUIRING Corrective Action Required:	A: DNO	Yes
	NSPER	SPECTION		☐ Employee Restriction / Exclusion	iction /
			□ Re-inspection Scheduled	0	pension
lnspe	Inspector's Signature:	Jarall R	Print: DECORAN ROSAN - Embargo	□ Emergency Closure	sure
PIC's	PIC's Signaffute	\mathcal{O}	M Print: FLOWICE FISHERS Disposal	Other:	

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



THE COMMONWEALTH OF MASSACHUSETTS CITY / TOWN of ______ Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	Phone: 781-3349481
Name Address Telephone Owner The Clark for Lywfield White Schools Person in Charge (PIC) by how La Russo Cert Y/N Inspector Manne La Russo X 2020 Each violation checked requires an explanation on the narra	Out:
Violations Related to Foodborne Illness Interventions and R Violations marked may pose an imminent health hazard and requaction as determined by the Board of Health.	Non-compliance with: isk Factors (Red Items) □ Anti-Choking 590.009 (E)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prevention of Contamination from Hands☐ 13. Handwash Facilities
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	ate: 10/04/18
TOWN OR CITY OF LY hhateld	Lynnseld Middle Shool D.
Politic Reality	Establishment Name:

Item	Code	C Critical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	CORRECTION	Date
			PLEASE PRINT CLEARLY		Verified
			HANDSING-OK - BUCKET below but 1	but hat last at he promoved	747
B		NC		do de mustais warrage	
			- Physica insects around even dampeter.	Dumisey needs	
			d widinded	y	
			ed sier		
			Staff warnig allues, have restrict		
		1	SHA TILLE "Frod Temp's good		
			3-buy sink 200 ppm Quat 11 test Ki	C14-01E	
T		<u>ر</u>	Milki Chest- The milk Cartus are Fr	mosey notioned + have	6
			expired sept-28m	4	
1			Walkin Coster - 1380F-OK		
1)	Walker Gronel BOF - OK		
			Some area's lacke shown /Starched	artins	
77		5	bass of the on flow - hoods min bright	LOK Plan	
			W170°F AFF drain	placed back in warmon	
1			stood Strage Dun- Next + Chalahized-	25	
d			- Bor-Rual		
			beleen Arr	Schody	
			5/115 - Sime du	add to cleaning Shopen	0
Discu	ssion With	Discussion With Person in Charge: NO Should	Stocked de hot longer shi	Corrective Action Required:	Yes
्ट्र	nt water	who to Warm up	- Need Shuter time to 1101139f	Voluntary Compliance Explosee Restriction	triction /
				Re-inspection Scheduled Emergency Suspension	spension
Inspec	Inspector's Signature:	 0	Print:	Embargo	sure
PIC's (PIC's Signature:		Print:	Voluntary Disposal 🗖 Other:	

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us> To: Anthony Fratoni <afratoni@town.lynnfield.ma.us>

Cc: John Tomasz < jtomasz@lown.lynnfield.ma.us>, "McCarthy, James" < mccarthyjam@lynnfield.k12.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

HI Tony,

The dumpster lld at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lld is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you, Krlstin Kristin Esposito McRae, RS Director Town of Lynnfield Board of Health 55 Summer Street Lynnfield, MA 01940 781-334-9481 Direct Line 781-334-9489 Fascimile



CITY/TOWN of Lynn feld Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	ORT Phone: 781-334-91
Name Lynnfeld Middle School	Date / Type of Operation(s) Type of Inspection
Address Car Age - Cl	3/2 0/19
Telephone 781-334-7320	Level Residential Kitchen Previous Inspection
Owner TANK ALL CILLINIS CI	HACCP Y/N Mobile Date: Pre-operation
Person in Charge (PIC) The Control Cert. Y/N	Caterer Suspect Illness
Increator Discourse Towns of the Carrier	In: 1245 BHP 2019- 1 HACCP
LI JEWICHH NOSATI MS PS	Out: V /ff Permit No. O 6 C Other
Each violation checked requires an explanation on the narra SW: Sw bww 4 Russ 7 20 20 Violations Related to Foodborne Illness Interventions and R	Non-compliance with:
VIOIATIONS Marked may pose an imminent health hazard and room	uire immediate corrective
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5. Receiving / Condition	☐ 16. Cooking Temperatures
6. Tags / Records / Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures / HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	☑ 19. Hot and Cold Holding
8. Separation / Segregation / Protection	20. Time as a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
10. Proper Adequate Handwashing	☐ 21. Food and Food Preparation for HSP
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY
Violetiene Beletad (. C I.B. (. V	☐ 22. Posting of Consumer Advisories
ritical (C) violations marked must be corrected	Number of Violated Provisions Related
nmediately or within 10 days as determined by the Board	To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):
f Health. Non-critical (N) violations must be corrected	Official Order for Correction: Based on an inspection
nmediately or within 90 days as determined by the Board f Health.	today, the items checked indicate violations of 105 CMR
C N	590.000/federal Food Code. This report, when signed below
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations
25. Equipment and Utensils (FC-4)(590,005)	cited in this report may result in suspension or revocation of
26. Water, Plumbing and Waste (FC-5)(590,006)	the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	have a right to a hearing. Your request must be in writing
29. Special Requirements (590,009)	and submitted to the Board of Health at the above address
30. Other	within 10 days of receipt of this order. CORRECT BY:
Inspector Signature week Rossett Print:	Vincer at Desir
PIC's Signatures ()	DEBORAH ROSATI Page of Pages
THE THE PARTY OF T	Page of Pages

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



THE COMMONWEALTH OF MASSACHUSETTS CITY / TOWN of ________ YNNFLED_ Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	ORT	Phone: <u>781</u>	1-334-9480
Name LYNNFIELD MIDDLE SCHOOL	4/1/19 1	ype of Operation(s) Food Service	Type of Inspection Routine
Address 505 MAIN ST.	Risk Level	☐ Retail ☐ Residential Kitchen	Re-Inspection Previous Inspection
Telephone 781-334-7320	Levei	Mobile	Date: 3/20/19
Owner	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) JAMES MC ARTHY	Time In: 1700	Bed & Breakfast	☐ General Complaint☐ HACCP
Inspector DEBORAH ROSATI, MS, RS	Out: Pripe	ermit No. 65	Other
Each violation checked requires an explanation on the narr	ative page(s) and	l a citation of specific Non-compli	
Violations Related to Foodborne Illness Interventions and R	isk Factors (Red	Items)	ing 590.009 (E)
Violations marked may pose an imminent health hazard and required action as determined by the Board of Health.		rrective 🗆 Tobacco 5	wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Preventio	on of Contamination from H	Hands
☐ 1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handwas	h Facilities	
EMPLOYEE HEALTH	PROTECTION FR	OM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14. Approved	Food or Color Additives	
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic Che		
FOOD FROM APPROVED SOURCE		URE CONTROLS (Potential	lly Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cooking 7		
5. Receiving / Condition	☐ 17. Reheating		
6. Tags / Records / Accuracy of Ingredient Statements	18. Cooling	,	
☐ 7. Conformance with Approved Procedures / HACCP Plans	19. Hot and C	Cold Holding	
PROTECTION FROM CONTAMINATION		Public Health Control	
8. Separation / Segregation / Protection	_	FOR HIGHLY SUSCEPTIBL	E DODIII ATIONS (HSD)
9. Food Contact Surfaces Cleaning and Sanitizing		Food Preparation for HS	
☐ 10. Proper Adequate Handwashing	21. 1 00d and	11 ood 1 reparation for 110	1
☐ 11. Good Hygienic Practices CONSUMER ADVISORY CONSUMER ADVISORY			
	22. Posting o	of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board	To Foodborne and Risk Fact	olated Provisions Rel e Illnesses Interventic tors (Red Items 1-22):	ons
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	today, the item 590.000/federa	for Correction: Based as checked indicate violal Food Code. This repo Health member or its ag	lations of 105 CMR ort, when signed belov
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the Bo	oard of Health. Failure t	to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)		port may result in suspe	
26. Water, Plumbing and Waste (FC-5)(590.006)		lishment permit and ces operations. If aggrieve	
27. Physical Facility (FC-6)(590.007)	have a right to	a hearing. Your reques	st must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)		to the Board of Health of receipt of this order.	
30. Other	CORRECT BY		
Inspector's Signature: Print:	DEBORAH	Rosam	
PIC's Signature: Prints	amesKL	1/arthy	Page of Pages
Reorders: Astro Data (603) 652-9161 Rev. 02/2012/	This form is appro	oved by the Massachusetts D	epartment of Public Health.



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ITY / TOWN of_	Lynn-Reld	Board of Healt
ALC: THE REAL PROPERTY AND ADDRESS OF THE PERTY ADDRESS OF		

FOOD ESTABLISHMENT INSPECTION REPO	RT	Phone: 7	8-334-9481
Name Summer Street School Address 21 & Summer 5t Telephone 91-334-7223	Date 10 17/18 Risk Level	Type of Operation(s) Food Service Retail Residential Kitchen Mobile Temporary	Type of Inspection Re-Inspection Previous Inspection Date: Pre-operation
Person in Charge (PIC) Ann Mingilla 2020 (North Inspector) 1881 v No Rae	Time In: 10) is am Out: 11:05 or	Caterer Bed & Breakfast RHP-2018-0043 Permit No.	Suspect Illness General Complaint HACCP Other
Each violation checked requires an explanation on the narra Allowich Control Weng Violations Related to Foodborne Illness Interventions and R Violations marked may pose an imminent health hazard and requaction as determined by the Board of Health.	isk Factors (R	ed Items) Anti-Chok Corrective	liance with: king 590.009 (E) 590.009 (F) Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	<u>-</u>	ntion of Contamination from wash Facilities	Hands Tooy
EMPLOYEE HEALTH ☐ 2. Reporting of Diseases by Food Employee and PIC ☐ 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE	☐ 14. Appro	FROM CHEMICALS ved Food or Color Additives Chemicals ATURE CONTROLS (Potentia	Street Schoo
 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans 	☐ 16. Cookir ☐ 17. Rehea ☐ 18. Coolin	ng Temperatures ating g	Summer S
PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing	20. Time a	nd Cold Holding as a Public Health Control TS FOR HIGHLY SUSCEPTIBI and Food Preparation for HS	LE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices		ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt	Violated Provisions Relations (Red Items 1-22): der for Correction: Base tems checked indicate violeral Food Code. This report Health member or its a Board of Health. Failure report may result in suspicablishment permit and cent operations. If aggrieve to a hearing. Your requested to the Board of Health tys of receipt of this order BY:	d on an inspection viations of 105 CMR tort, when signed below to correct violations ension or revocation of essation of food to by this order, you st must be in writing at the above address
PIC's Signature: PIC's Signature: Print: Print:	Ann M	VIL TINGOLIA	Page of

Reorders: Astro Data (603) 652-9161/ Rev. 02/2012



CITY/TOWN of Lynnfield

Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	RT Phone:	781-334-94
Name Summer Freet School	Date Type of Operation(s 3/29 P Service	Type of Inspection Routine
Address 26.2 Sugar non St	Risk	Re-inspection
Telephone Dal 32:11 Dan 2	Level ☐ Residential Kitche ☐ Mobile	en Previous Inspection Date:
Owner 7.00 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	HACCP Y/N Temporary	☐ Pre-operation
2119 a Viny to Lynnteld Wolfe Sh	Time Caterer Bed & Breakfast	☐ Suspect Illness☐ General Complaint
	In: A M	☐ HACCP
	Out: 10 Am Permit No. 0068	Other
Each violation checked requires an explanation on the narrates of the second of the se	Non-co k Factors (Red Items) ☐ Anti-	ompliance with: Choking 590.009 (E)
Violations marked may pose an imminent health hazard and required action as determined by the Board of Health.	□ Aller	acco 590.009 (F) gen Awareness 590.009 (G) al Law
A. Aware hessi _ poster 12 men 4.	Cert May 2, 2018	
FOOD PROTECTION MANAGEMENT	☐ 12. Prevention of Contamination f	irom Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handwash Facilities	
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS	
☐ 2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approved Food or Color Addit	ives:
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Pot	entially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cooking Temperatures	,
5. Receiving / Condition	☐ 17. Reheating	
☐ 6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Cooling	
7. Conformance with Approved Procedures / HACCP Plans		
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding	
8. Separation / Segregation / Protection	20. Time as a Public Health Contr	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCE	· · ·
☐ 10. Proper Adequate Handwashing	21. Food and Food Preparation fo	or HSP
11. Good Hygienic Practices	CONSUMER ADVISORY	
	22. Posting of Consumer Advisori	es
/iolations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	Number of Violated Provisions To Foodborne Illnesses Interve and Risk Factors (Red Items 1- Official Order for Correction: B today, the items checked indicate 590.000/federal Food Code. This by a Board of Health member or order of the Board of Health. Fail cited in this report may result in s the food establishment permit an establishment operations. If aggre have a right to a hearing. Your re	entions -22): Based on an inspection e violations of 105 CMR be report, when signed below its agent constitutes an ure to correct violations suspension or revocation of d cessation of food ieved by this order, you equest must be in writing
29. Special Requirements (590.009) 30. Other Inspector's Signature Print:	and submitted to the Board of He within 10 days of receipt of this or CORRECT BY: DEBORAH ROSATI	
Continue to the	TUIVI MILINOUIVA	

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LYNNRIEL

TOWN OR CITY OF

JUMMER

Establishment Name:

CHOOK

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Date: 3/29/19 P.

____ Page: 2__ of ___

Date Verified **Emergency Suspension** VINK BAY SANITIZER Employee Restriction / Exclusion Yes 200 9/23/20 surp. **Emergency Closure** I'S R 0 RASEMENT SPECIFICATION! FOODS NOW AS Other: 45 A ž REMENE PAPER TOWELS Re-inspection Scheduled Corrective Action Required: ANDING NEXT TO DUMPSTER FROM Voluntary Compliance 山。 DESCRIPTION OF VIOLATION / PLAN OF CORRECTION BOBIN BRIGHTAN Voluntary Disposal 9 Ppm 2 Embargo 1650 FON PIZZA -2552R REMOVE LEAF ACE-UMULATION ON MENU DISHMACHINE NOT BEING USED. ENSURE ALL FROZEN PREPARED COOKEN 6/ 4000 FILTER RECOMMEND 200 3605 0 PLEASE PRINT CLEARLY (22 AND SINKS - HOY WATER SOAD 4 SERVSAFE - ANN MINGOLLA, CLEAN MAX DIZZAS ARE CLEANED RAULSEN REARIGERATOR PIZZA . SALAD SPRBY BOTTLE 1 N G0L 3400 EBORAH ROSAT AREA Y SAR LEAN EXHAUST WALLIN COOLER CKHAUST 4001 30XES UMPSTER. NOW S ONCE Print: STAIR Print: > Acla Discussion With Person in Charge: 2701 NOTE NOTE: C – Critical Item R – Red Item NOTE NO77 Norr 5 borne inspector's Signature: 111101-41 CZ Code Reference 京 Item No.

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